

Fact Sheet



Osteria Mozza

Introduction

Located in Los Angeles and now Singapore, Osteria Mozza is the creation of celebrity chefs Mario Batali and Nancy Silverton as well as acclaimed winemaker Joe Bastianich. The heart of the restaurant, which opened in December 2010, is a free-standing fresh mozzarella bar, where a wide array of dishes—highlighting imported bufala mozzarella, burrata and burricotta cheese—is prepared nightly. The extensive menu features artisanal salumi, fresh homemade pastas, and seafood, meat and game dishes cooked on a wood-burning grill.

Osteria Mozza's wine list boasts over 1,000 selections from across Italy, including offerings from Joe and Mario's wineries in Friuli and Tuscany, while The Amaro Bar sets the evening scene with its creative cocktail concoctions featuring fresh seasonal herbs and fruits. Savour classic cocktails such as Negroni and the famed Singapore Sling – prepared with a decidedly Italian twist.

The Sunday Bellini Brunch menu features a twist on the champagne brunch with original dishes from Nancy Silverton, Los Angeles "Queen of Brunch" and recipient of the 2014 James Beard's 'Outstanding Chef' award. Recommended dishes include the fragrant and crispy Roasted Pork alla Toscana, which along with a side of Cranberry beans and Cavolo Nero, captures perfectly the spirit of a Tuscan country breakfast.

In February 2013, Osteria Mozza debuted at No. 35 on the inaugural S. Pellegrino Asia's 50 Best Restaurants list decided by a panel of international tasters. In March 2015, Osteria Mozza returned to the list with a 45th spot,

The Team

Mario Batali

Mario Batali was raised in Seattle and had his first taste of culinary training at Le Cordon Bleu in London. But it was an apprenticeship with legendary chef Marco Pierre White and three years of intensive training that equipped Batali with the necessary skills to set up his own establishment.

Apart from being a critically acclaimed chef, Mario Batali is also an award winning author. Together with his larger-than-life personality on TV, he is arguably one of the most recognized and respected chefs in America today. Batali's flagship restaurant, Babbo Ristorante e Enoteca, was opened in 1998 to rave reviews. The restaurant was given prestigious three-star status and has maintained its status as one of the finest restaurants in New York City. Batali has authored a total of 10 cookbooks, sharing some of his best recipes with his readers. As a TV personality, Batali has hosted several programmes such as *Iron Chef America* and *Ciao America*. He has previously collaborated with celebrities such as Gwyneth Paltrow and Mark Bittman.

David Jordan Almany (Executive Chef)

David grew up in Agoura Hills in Los Angeles, California and began cooking passionately at the age of 15. Just one year later, he started taking cooking classes and proceeded to attend culinary school in Santa Barbara. Straight out of school, David had the privilege to cook at Tierra Sur under executive chef Todd Arrons, formally of Savoy in New York City and Zuni Café in San Francisco California.



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He then moved to San Francisco to cook at Zuni Cafe under Chef Judy Rodgers. Presented with the opportunity to open Osteria Mozza as sauté cook under Mario Batali, he moved back to Los Angeles. Within six months, he was promoted to sous chef. David is proud to have helped Osteria Mozza earn a Michelin star and a heralded three stars from the *LA Times*. Now he has taken the reins to lead the culinary staff at Osteria Mozza at Marina Bay Sands as its executive chef.

Fast Facts on Osteria Mozza

- **Osteria Mozza** is located at the Galleria Level of The Shoppes at Marina Bay Sands, #B1 – 42 to 46.
- The restaurant has 78 seats in the main dining room. There are 3 private dining rooms that can accommodate up to 16 persons each or, combined, seat up to 48.
- Osteria Mozza showcases a mozzarella bar where approximately 16 different kinds of cheeses from Los Angeles and Italy are available for tastings.
- The opening hours are as follows
 - Brunch 12.00 p.m. to 2:00 p.m. (Sunday)
 - Dinner 5:00 p.m. to 11:00 p.m. (Daily)
- Reservations are recommended and can be made at (65) 6688 8522 or mozza-reservations@marinabaysands.com.
- Accolades that Osteria Mozza has received include:
 - S.Pellegrino's Asia's 50 Best Restaurants 2015—No.45
 - Forbes Travel Guide 2015 (Four-Star Restaurant)
 - Citibank Restaurant Manager of the Year—18th World Gourmet Series Awards of Excellence at the World Gourmet Summit 2014
 - Award of Excellence—G Restaurant Awards 2014 by The Peak Selections: Gourmet & Travel
 - S.Pellegrino's Asia's 50 Best Restaurants 2013—Debuting at No. 35
 - The Miele Guide to Asia's Top 500 Restaurants 2013